



Events by SBC

Thank you for choosing “Events by SBC”, a division of Strictly Business Catering doing business for SBCFOODS LLC. Established in 1993, SBC has been focused on 3 main business philosophies. 1. Customer Service, 2. Freshly Prepared Foods, 3. Cooperation. Customer Service always leaves the strongest impression on me when I am either dining or at a celebration. The way guests are treated in any social setting is unforgettable. 2. Freshly Prepared Foods are what we as Chefs aspire to provide. This is our signature. This is our trade. This is our Home Page ☺. We are not satisfied unless you are satisfied. 3. Cooperation? What does that have to do with food? Well, after 18 years of doing business I have tried to impress on my customers that I am on the same team as you. I am not in this to collect this one check and move on. I want to exceed your expectations. It is more important to me to provide you with exactly what you want than it is to impress you with my food knowledge or exaggerated menus.

This being said, you should now have an understanding what we as a business are all about. So, let’s do this together and make your celebration the most satisfying event venture you have ever had.

Clinton David Bleil

Chef and Owner of:
Strictly Business Catering
Club Sandwich and Deli

President of SBCFOODS LLC

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What all do we do?

1. We can provide you with all your needs from the beginning of your event to the end. If you want us to be your event/wedding planner, we can handle it. Your planners will be either myself, (Clinton Bleil) or the lovely and talented Lisa Bleil (my wife). Our experience and understanding of how important this event is to you will spill over into how we treat you and work with you. All initial consultations are free. When it comes to planning the room set up, reviewing special linens or table settings, recommending floral patterns and lighting designs, or other complex aspects to your event, an extra charge will be in effect. There will NEVER be an extra charge without agreement between the 2 parties.
2. Chef's, Wait Staff, & Insured Bartenders are all included in the package prices.
3. Some events may need more Chef's and or staff. An *average* of \$100.00 is the cost per staff.
4. We provide 5 types of events. Buffet, Sit Down, Family Style, Stationed and all Passed Food Events.
5. Basic China and Linen costs are shown on menus. Any premier or specific China, Silverware, or Linen needs are available through our Rental Partners.
6. A 7% PA Sales tax is added to all orders. A 15 % gratuity is charged on all events as well.

Enjoy our menus that follow

Hors D'Oeuvres

Shooters

Our signature shooters are the most talked about appetizers available. Each Shooter is beautifully assembled in a mini shot glass and then consumed just like you do at the bar. Oh, come on, we all have done it. The unique mix of sweet and savory flavors all come together for these very unusual and fun appetizers.

Baby Spinach & Strawberry Salad Shooters

*Baby Spinach, Crème, Strawberries, Feta Cheese,
Sea Salt, & Cracked Black Pepper*

Thai Mushroom & Cucumber Shooters

*Shitaki Mushrooms, Fried Ginger, Soy Blend, Honey,
Toasted Sesame Seeds, Seedless Cucumber, & Coconut Milk*

BBQ Chicken & Clementine Shooters

*BBQ Chicken, Clementine Oranges, Creme,
Orange Marmalade, Toasted Almonds, & Fresh Chives*

Shrimp & Scallop Ceviche Shooters

*Shrimp, Scallops, Lime Juice, Lime Zest, Gazpacho
Fresh Cilantro, Scallions, & Roasted Garlic*

Roasted Lamb & Tabouleh Shooters

*Leg of Lamb, Tabouleh, Fresh Mint,
Puree of Roasted Yellow Peppers, & Lemon Juice*

Steak & Potato Shooters

*Rare Filet of Beef, Vichyssoise, Leeks, Au Jus Creme,
Sea Salt & Cracked Black Pepper*

Blueberry & Ouzo Sorbet Shooters

Fresh Blueberries, Hint of Ouzo (Optional), Frozen Yogurt, Edible Orchids

Prices range from \$1.25 to \$2.50 each

Hors D'Oeuvres

Cold Items in per person prices

- Fresh Cut Vegetable Presentations w/ Dips \$1.25*
- Scallion Tied Asparagus Bundles \$2.25*
- Goat Cheese & Fresh Dill Stuffed Cherry Tomatoes \$1.25*
- Fresh Fruit Displays \$1.25*
- Fresh Fruit Kabobs \$1.25*
- Chunked Fruit & Cheese Combo Platters \$1.50*
- Domestic Cheese & Crackers \$1.35*
- Imported Cheese & Crackers \$2.25*
- Domestic & Imported Cheese & Crackers \$1.75*
- Trio of Hummus w/ Fried Pita Chips \$1.50*
- Fresh Salsa Americana w/ Fresh Tortilla Chips \$1.00*
- Savory Tortilla Pinwheels \$1.00*

Signature Passing Appetizers in prices per person

- FOCACCIA W/ PESTO & SHIITAKI MUSHROOM \$1.25*
- CUCUMBER W/ AHI TUNA MAKI SUSHI & WASABI CREAM \$1.50*
- FLATBREAD W/ DIJON PORK & FRIED CARROT \$1.25*
- CROSTINI W/ ROSEMARY SIRLOIN & HORSERADISH \$1.35*
- FRIED PITA W/ LAMB, MINT, & MANGO \$1.35*
- PHYLLO CUP W/ CHICKEN & LIME CEVICHE \$1.25*
- SKEWERED ASIAN FLANK STEAK W/ PINEAPPLE \$1.50*

Hot Items in per person prices

- Mini Salmon Cakes w/ Fresh Dilled Tartar Sauce \$1.75*
- Mini Crab Cakes w/ Cajun Cocktail Sauce \$2.75*
- General Tso's Chicken Bites \$1.35*
- Thai Chicken Skewers w/ Peanut Sauce \$1.50*
- Cranberry & Almond Breaded Chicken Tenders \$1.50*
- Ground Lamb & Mint Patties \$1.75*
- Mini Meatballs in German Curry Sauce \$1.25*
- Mini Meatballs in Apricot BBQ Sauce \$1.25*
- Mushrooms Stuffed w/ Pesto Duxelle \$1.25*
- Mushrooms Stuffed w/ Homemade Sausage \$1.25*
- Potato Rosti Puffs w/ Crème Fraiche \$1.25*
- Thai Spinach, Rice & Basil Puffs w/ Coconut Cream Sauce \$1.35*

Please feel free to ask for your favorite appetizers that may not be listed

Green Salads

*Field Green Salad
Traditional Tossed Salad
Iceberg Lettuce Wedge
Caesar Salad
Italian Mixed Salad*

Beef Items

*German Beef Rouladen
Thinly sliced beef rolled with diced dill pickle, bacon, and mustard.
Pan seared in braised in a rich brown sauce
Braised Beef Tips
Tender sirloin tips w/ three peppers in a cabernet brown sauce
Classic Swiss Steak
Tender flat steak served with a button mushroom cream sauce
Flat Iron Steak
Hanging tenderloin pan seared and served with a marsala wine glaze
Sliced Flank Steak
Asian marinated grilled flank steak served with an orange plum sauce
Top Round of Beef with Sauce
Slow cooked and smoked top round of beef thinly sliced
and served with a light beef broth*

Chicken Items

*Classic Chicken Romano
Plump chicken pieces cooked in a own romano style batter
and baked with freshly squeezed lemons
Classic Chicken Marsala
Tender pieces of pan fried chicken in a light mushroom wine sauce
Hand Breaded Chicken Fillets
Fillets of boneless chicken hand breaded and oven roasted
Chicken Francais
Tender sauteed pieces of chicken served in a pinot grigio
& lemon sauce w/ scallions
Herb Smothered Char Grilled Chicken
Jumbo chicken fillets marinated in lemon juice and char grilled
with basil, parsley, oregano and rosemary
Cranberry & Almond Laced Chicken
Boneless chicken fillets hand breaded with almonds and cranberries
added. Served with a browned butter and shallot sauce
Stuffed Chicken Breasts # 1
Chicken fillets stuffed with 3 bread stuffing and baked.
Served with a chicken veloute sauce
Stuffed Chicken Breasts # 2
Chicken fillets stuffed with baby spinach, ricotta, and egg mixture.
Served with a tomato cream sauce*

Seafood Items

*Sockeye Salmon Cakes
Wild salmon poached and flaked into patties w/ scallions, dill,
and mustard. Served with a caper sauce
Claw Crab Cakes
Flavorful pieces of crab meat folded into a sour dough mixture of
cream, old bay, red peppers and cilantro
Salmon Steaks
Char grilled salmon steaks
served with a sweet lemon and thyme sauce
Baked Flounder English Style
Pacific flounder baked with panko bread crumbs
and finished with fresh lemon and a brown butter sauce*

Pork Items

*Smoked Pork Tenderloin
Brined and smoked pork tenderloin sliced and served
with a sweet orange marmalade and bbq glaze
Stuffed Center Cut Pork Loin
Boneless center cut of pork stuffed w/ fresh figs and wild rice.
Served with a dutch apple sauce
Traditional Amish Ham
Tender pit ham simmered in a brown sugar enhanced stock
and sliced tender. Served with an apple and raisin reduction
Pork Osso Bucco
Tender Bone in Pork Shank slow cooked and ready to melt in your
mouth. Served with a rich pork gravy*

Lamb Items

*Smoked Leg of Lamb
Fresh lamb rubbed with fresh rosemary, sugar, salt, and garlic
smoked and served with a dijon cream sauce*

Side Dishes

*Red Skinned Mashed Potatoes
Potato Rosti
Herb Roasted Baby Red Potatoes
Scalloped Potatoes w/ Goat Cheese & Mint
Bow Tie Pasta w/ Fresh Basil & Plum Tomato
Penne Pasta w/ Fresh Marinara, Basil and Ricotta
Halushki w/ Nappa Cabbage & Apples
Fusilli w/ Vodka Sauce
Toasted Orzo Pilaf
Wild Rice Pilaf
Sweet Pea and Mushroom Risotto
Traditional Rice Pilaf
Green Beans Almandine
Hearty Cut Grilled Vegetables
Corn & Pepper Stuffed Tomato
Baby Carrots w/ Fresh Dill & Butter Sauce
Pesto Mushrooms & Pearl Onions
Sugar Snap Peas w/ Kosher salt & Black Pepper*

All events come with the following

*Rolls & Butter or bread substitute
Coffee station
Cookie plattering
Cake cutting*

Take out containers for extra food

*Basic China Service
Basic White Linens
Chef, Bartender, and Staff*

*Upgrades and other food items
are welcome and available*

Buffet Pricing

1 Salad, 2 Entrees, 2 Side Dishes	\$24.95 per person
1 Salad, 2 Entrees, 3 Side Dishes	\$25.95 per person
2 Salad, 3 Entrees, 4 Side Dishes	\$29.95 per person

Sit Down Pricing

1 Salad, Choice of 2 Entrees, Choice of 2 Side Dishes	\$25.95 per person
1 Salad, Choice of 3 Entrees, Choice of 3 Side Dishes	\$27.50 per person
Choice of 2 Salad, Choice of 4 Entrees, Choice of 4 Sides	\$29.95 per person

Family Style Pricing

Served on large platters to share	
1 Salad, Choice of 2 Entrees, Choice of 2 Side Dishes	\$25.50 per person
1 Salad, Choice of 2 Entrees, Choice of 3 Side Dishes	\$26.50 per person
1 Salad, Choice of 3 Entrees, Choice of 3 Sides	\$28.95 per person

All Stationed Events are priced per menu selections

Sample Stationed Event \$27.95 per person

Station # 1 Salad Bar

Field Greens, Chopped Romaine, Iceberg Chunks, Kalamata Olives, Broccoli Florets, Cherry Tomatoes, Red Onions, Cottage Cheese, Cucumber Slices, Sun Flower Seeds, Feta Cheese, Shredded Cheddar Cheese, Garlic & Herb Croutons and 2 choice dressings

Station # 2 Entrees

Bone In Ham & Smoked Turkey Carving Station

Petite Rolls, Bavarian Mustard, Chipotle Dressing, Basil Mayonnaise, Turkey Gravy, & Raisin Sauce

Station # 3 Pasta Bar

Penne Pasta and Cheese Tortellini

Marinara Sauce, Alfredo Sauce, Pesto Tomatoes, Roasted Garlic, Romano Cheese, and Shredded Asiago – Rustic Italian Style Breads

Station # 4 Vegetables & More

*Green Beans Almandine, Hearty Cut Grilled Vegetables, Herb Roasted Red Potatoes
Baskets of Fresh Bread Sticks and whipped Butter*

All Passed Events are priced per menu selections

Please feel free to create your own menu

Thank you for the interest in Strictly Business Catering